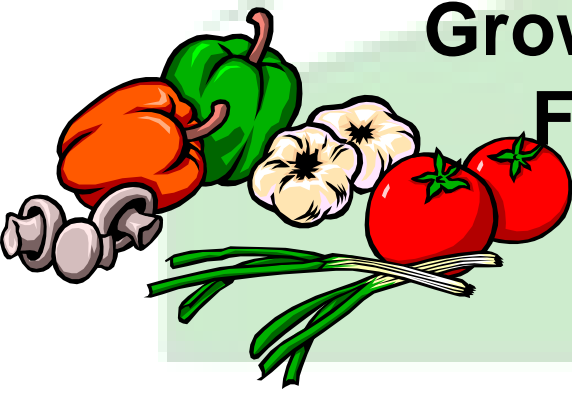




GAP & GHP

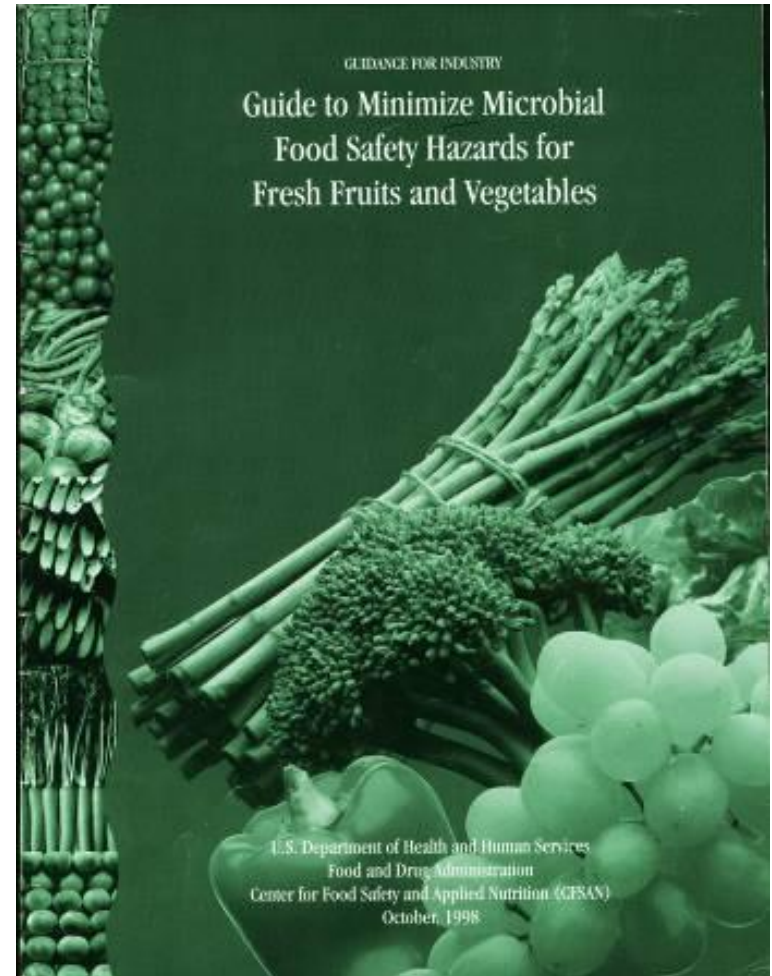
**Good Agricultural Practices &
Good Handling Practices
Audit Verification Program**

**Food Safety and Sanitation for
Growers, Packers & Shippers of
Fresh Fruits & Vegetables**



■ A voluntary, audit-based program that verifies conformity to generally recognized good agricultural practices and good handling practices as based on established scientific principles: Food & Drug Administration's (FDA) guidance document entitled *Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits & Vegetables* Published in October 1988.

■ Because it is voluntary, the audit is only performed at the request of the auditee.



NCD&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program



North Carolina Department of Agriculture & Consumer Services
 Cooperative Grading Service
 P.O. Box 588 Williamston, NC 27892
www.ncgradingservice.org
 (252) 792-1672 phone (252) 792-4784 fax

REQUEST FOR AUDIT SERVICES

AUDITEE INFORMATION		FARM/FACILITY INFORMATION	
Company Name:		COMMODITIES:	# of ACRES:
Address:			
City, State & Zip:			
GPS Coordinates:			
Phone#:			
Fax#:			
Email Address:			
Contact Person:			

To download a copy of the USDA GAP/GHP Audit Checklist, visit the USDA website at www.ams.gov/gapghp

Type of Audit(s) Requested (Choose at least one)	Scope(s) of GAP/GHP Audit Requested:
<input type="checkbox"/> Good Agricultural Practices & Good Handling Practices (GAP/GHP-Select Audit Scopes-----)	<input type="checkbox"/> Part 1 - Farm Review
<input type="checkbox"/> Harmonized Food Safety Standard	<input type="checkbox"/> Part 2 - Field Harvesting & Field Packing Activities
<input type="checkbox"/> Tomato Audit Protocol (TGAP)	<input type="checkbox"/> Part 3 - House Packing Facility
<input type="checkbox"/> Leafy Greens Audit (LGM)	<input type="checkbox"/> Part 4 - Storage & Transportation
<input type="checkbox"/> Identity Preservation Audit (IP)	<input type="checkbox"/> Part 6 - Wholesale Distribution Center/Terminal
	Warehouse
	<input type="checkbox"/> Part 7 - Food Defense

DATE(S) preferred to have the audit:

Once the request form has been received we will fax you an agenda outlining the objectives, audit criteria, personnel required, affirmed date, time schedule, and estimated cost of the audit. If the date on the agenda needs to be changed, we will need to be informed as soon as possible. We charge the USDA rate of \$92.00 per hour which includes travel, time on site, and audit preparatory time. As per USDA requirements, we charge an additional \$50.00 fee for website maintenance and certification. There is a \$150.00 USDA fee for all Harmonized Food Safety Audits and requires signature of a Subway Audit Release Form.

Before performing the audit, we must have a Participation Agreement on file that is signed by a company official. The agreement allows the auditor to view your records, access the facility, and allows for an unannounced visit to your facility if in operation > 30 days.

We would like to have this request no later than 2 weeks prior to the end of your season. The commodity has to be in harvest before we can perform Pt 2. In Part 2 or 3, employees must be working in the field or packing facility in order to verify that policies and procedures are being followed.

Signature _____ DATE _____

Ronald D. Whyte Jr.

252-792-1672

Ronald.Whyte@ncagr.gov

Brooke Stepienson

252-217-7846

Brooke.Stepienson@ncagr.gov

Wayne Bryant

252-792-1672

Wayne.Bryant@ncagr.gov

GAP & GHP

- The program does not guarantee the product is free from microbial contamination, but verifies the participant has taken proactive measures to reduce the risk of contamination by adhering to generally recognized best practices. The responsibility for product safety rests with the operation producing and handling the fresh product.



NCDA&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

Participation Agreement

- **Must be signed by auditee prior to audit**
- **Allow permission for auditor enter facility and access records.**
- **Ensures confidentiality**
- **Notifies auditee that there will be an unannounced audit to follow to verify procedures are still being followed if in operation more than 30 days.**



NCDACS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

Good Agricultural Practices (GAP)

- **Farm Review**
- **Field Harvesting/Field Packing Activities**

Good Handling Practices (GHP)

- **House Packing Facility**
- **Storage & Transportation**
- **Wholesale Distribution/Terminal Warehouse**



NCDA&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

USDA Audit Scopes

- **General Questions**

(All audits must begin with and pass this portion)

- **Pt. 1 Farm Review**

- **Pt. 2 Field Harvest and Field Packing**

- **Pt. 3 House Packing Facility**

- **Pt. 4 Storage and Transportation**

- **Pt. 6 Wholesale Distribution Center/
Terminal Warehouses**

- **Pt. 7 Food Security**

(Pt. 7 Does not require General Questions)



NCA&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

Must have implemented a food safety program.
Must have a designated person (s) to oversee implementation of program.
An online tool to assist with the development of food safety plans.

www.onfarmfoodsafety.org

Food Safety Manual



NCDA&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

AUTOMATIC “UNSATISFACTORY” CONDITIONS

- **Answering NO to G-1 and/or G-2.**
 - Not having a documented food safety program.
 - Having no one to oversee the food safety program.
- **Falsification of Records**

Ex: Having temperature logs filled out ahead of time.
- **The presence or evidence of rodents, an excessive amount of insects or other pests during packing, processing or storage.**

Ex: Evidence of infestation of rodents, birds or other mammal type pests or feces from various pests or animals in the production or storage area.
- **Observation of employee practices (Personal or hygienic) that jeopardize or may jeopardize the safety of the produce.**

Ex: Employee not washing hands after using the restroom, disposing of used toilet paper on the floor or into containers in the toilet room, putting eaten or partially eaten product back into the product flow zone, spitting on produce or into produce flow zone.
- **An immediate food safety risk is present when produce is grown, processed, packed or held under conditions that promote or cause the produce to become contaminated.**

Ex: Non-potable water used in the product washing process, leaky sewer pipes in the production or storage area.



NCDAGCS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

USDA Website

<http://www.ams.usda.gov/gapghp>

Audit Standards and Checklists

- [USDA GAP & GHP Checklist](#)
- [Produce Gaps Harmonized Food Safety Standard & Checklist](#)
- [Tomato Audit Protocol for the Fresh Tomato Supply Chain & Checklist](#)
- [Food Safety Standards for Fresh Mushrooms & Checklist](#)
- [California LGMA](#)
- [Arizona LGMA](#)

List of Participating Companies arranged:

- [By State](#)
- [By Commodity](#)



NCD&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

NC on the USDA Website

www.ams.usda.gov/gapghp

USDA Agricultural Marketing Service GAP/GHP Audit Verification Program North Carolina

The following table shows companies that have been audited by the USDA Agricultural Marketing Service, Fruit and Vegetable Programs for the audit type, audit scopes, and commodities listed below and have successfully demonstrated an acceptable level of adherence to the audit standard being audited. The audit results are valid for one (1) year from the date shown, and may be validated through the use of unannounced audit(s) throughout the growing/packing season. Blank copies of all audit checklists used by USDA licensed auditors are available on the USDA website at www.ams.usda.gov/gapghp.

Company	Address	City, State	Audit Type Conducted	Scope(s) of Audit Conducted	Date Audit Conducted	Commodities Covered by Audit
January 2011						
J. Roland Wood Farms, Inc.	2500 Beasley Rd.	Benson, NC	USDA GAP&GHP Audit	House Packing Facility, Storage and Transportation	January 25, 2011	Sweet Potatoes
Lee Farms	2775 Hockaday Rd.	Four Oaks, NC	USDA GAP&GHP Audit	House Packing Facility, Storage and Transportation	January 18, 2011	Sweet Potatoes
February 2011						
Patterson Repack, Inc.	3060 Millbridge Rd.	China Grove, NC	USDA GAP&GHP Audit	Wholesale Distribution Center/Warehouses	February 13, 2011	Tomatoes for Repack
Wayne E. Bailey Produce Co.	490 Old Us Hwy 74	Chadbourn, NC	USDA GAP&GHP Audit	House Packing Facility, Storage and Transportation	February 16, 2011	Sweet Potatoes
April 2011						
Jerome Langdon Produce	7756 NC 50 N	Angler, NC	USDA GAP&GHP Audit	House Packing Facility, Storage and Transportation	April 13, 2011	Sweet Potatoes
Kenneth Floyd Jr., Farms LLC	5043 Stone Rd.	Fairmont, NC	USDA GAP&GHP Audit	Farm Review, Field Harvesting & Field Packing Activities, House Packing Facility	April 19, 2011	Strawberries
P & S Farms, Inc./Bo's Berry Patch	903 Ashpole Church Rd.	Rowland, NC	USDA GAP&GHP Audit	Farm Review, Field Harvesting & Field Packing Activities, House Packing Facility	April 19, 2011	Strawberries
Powers Strawberries and Farm Market, Inc.	711 Barker Church Rd.	Lumberton, NC	USDA GAP&GHP Audit	Farm Review, Field Harvesting & Field Packing Activities, House Packing Facility	April 18, 2011	Strawberries
Premier Produce, LLC	5517 Hwy 58 S	Wilson, NC	USDA GAP&GHP Audit	Farm Review, Field Harvesting & Field Packing Activities	April 26, 2011	Strawberries
Waccamaw River Farm & Nursery	6351 Kingtown Rd. NW	Ash, NC	USDA GAP&GHP Audit	Farm Review, Field Harvesting & Field Packing Activities	April 13, 2011	Strawberries
May 2011						

Example of Certificate

(Certification is good for one year)

United States Department of Agriculture



This is to verify that **The Ponderosa Produce Co; Washington, DC**

has successfully passed the initial elements of the voluntary

USDA Audit Program for

GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES

To verify continued adherence to the program, please visit <http://www.ams.usda.gov/gapghp>

Tomatoes, Peppers & Eggplant- Farm Review, Field Harvesting & Field Packing Activities, House Packing Facility,

Storage & Transportation, Traceback, and Preventative Food Defense Procedures.

- **Currently there are approximately 70 USDA GAP/GHP Certified Growers/Packers/Shippers in the state.**
- **We have conducted USDA GAP/GHP audits at more than 100 facilities across the state.**



NCDACS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

- **Range in size from 0.5 acres to >3000 acres**
 - **Approximately 30 have < 100 acres**
 - **Approximately 15 have < 20 acres**
 - **Approximately 14 have < 10 acres**
 - **Approximately 8 have < 5 acres**
 - **Approximately 3 have < 1 acre**



NCD&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

- **The cost of the audit is based on the USDA rate of \$92/hr.**
- **Includes: time on site, travel time, pre and post audit preparatory time.**
- **On average, the cost of an audit is between \$700-\$800 depending on the scope of the audit/acreage, etc.**



NCD&CS - Marketing Division
Grading Services
Food Safety Audit
Verification Program

GRANT FUNDS

Water Analysis Cost Share Program

Offers growers up to \$200 credit towards the cost of water testing on irrigation and wash water used in the packing operation.

List of available laboratories in North Carolina that perform generic e.coli testing with a quantitative result may be found at this website

www.ncmarketready.org/index.php

**Contact Kevin Hardison 919-733-7887 or
kevin.hardison@ncagr.gov**

GRANT FUNDS

N.C. Good Agricultural Practices Certification Assistance Program

- Grant funding has not been approved for 2012 as of yet.**
- Companies requesting audit services will be notified of any funds that may become available.**



NCDACS - Marketing Division
Grading Services
Food Safety Audit
Verification Program



QUESTIONS?